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HS/XII/V/PF/PPT/Paper-VI/23

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POULTRY PRODUCT TECHNOLOGY

(Vocational Course)

Full Marks : 45

Time : 2 hours

The figures in the margin indicate full marks for the questions

- 1.** Write whether the following statements are True or False :
1×10=10

- (a) Out of all the foods available to man, the egg most nearly approaches a perfect balance of all the nutrients.
- (b) The hen lays more eggs during summer.
- (c) The hens lay more than 56 percent of their egg by 9–11 a.m.
- (d) Egg starts deteriorating from the moment it is laid.
- (e) The infertile eggs remain well for long time than the fertile eggs.

(2)

- (f) The egg kept at a temperature of more than 77 °F (25 °C) remains fresh for longer time.
- (g) The good quality of dressed or ready-to-cook birds can be obtained only from live birds being in prime condition at the time of slaughter.
- (h) Equipment used for processing of poultry meat should not be metallic.
- (i) During processing of poultry meat to kill the bird, complete removal of head is recommended.
- (j) After killing of birds, young ones take more time than older ones to bleed out.

2. Fill in the blanks with appropriate word(s) : 1×10=10

- (a) Submerging and agitating birds as soon as dead in hot water for a short period is called ____.
- (b) Mechanical pickers are used to remove all feathers but the ____ feathers.
- (c) Eviscerated birds are universally packed in boxes of 55 cm long, 40 cm wide and ____ deep.

(3)

- (d) Drumsticks are separated from thigh by a cut through ____ joint.
- (e) Breast is separated from back by a cut starting at the ____ joint and going through the junction of vertebral and sternal ribs.
- (f) Semi-scalded birds have more ____ than those scalded at high temperature.
- (g) Giblets include liver, gizzard and ____.
- (h) Blood constitutes about ____ percent of body weight in chicken.
- (i) Rations containing less than ____ percent protein are liable to give smaller egg size.
- (j) Dirty eggs are covered with ____ that will cause spoilage if they enter inside the egg.

3. Define (any *four*) :

1×4=4

- (a) Semi-scalding
- (b) Sub-scalding
- (c) Pinning

(4)

- (d) Singeing
- (e) Drumsticks
- (f) Giblets
- (g) Halves
- (h) Breast

4. What are the different methods of home preservation of surplus egg? Describe briefly about each one of them. 4
5. Describe the scientific method of packing and transporting of eggs from farm to the market. 5
6. What are the different factors that affect the meat yield of a broiler farm? 6
7. What are the different methods that you can follow to preserve the raw meat of poultry in your farm? 6

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